

C L A I M S

1. A method of preparing a fry cooked product, characterized in that fry cooking is performed within a frying oil layer used for fry cooking, under conditions meeting a relationship of $HA/SA^{1/2} = 0.6$ to 3.5 , where SA denotes the surface area of the frying oil layer, and HA denotes the height from the bottom to the surface of the frying oil layer.

2. The method according to claim 1, characterized in that the surface area SA of the frying oil layer is 30 cm^2 to $30,000\text{ cm}^2$, and the height HA from the bottom to the surface of the frying oil layer is 10 cm to 200 cm .

3. The method according to claim 1, characterized in that a loading rate of frying ingredients loaded in the frying oil layer during the fry cooking is at least 12%.

4. The method according to claim 1, characterized in that flat frying ingredients are subjected to the fry cooking with the frying ingredients being arranged such that a large flat surface of the frying ingredients makes an angle of 45° to 135° with the surface of the frying oil.

5. The method according to claim 4, characterized in that flat frying ingredients are subjected to the fry cooking with the frying ingredients being disposed on a carrier such that a large flat surface of the

frying ingredients makes an angle of 45° to 135° with the surface of the frying oil.

6. The method according to claim 1, characterized in that the fry cooking is performed with frying ingredients being disposed lower than the surface of the frying oil.

5 7. The method according to claim 1, characterized in that a turnover rate of a fat/oil used for fry cooking is not lower than 2%.

10 8. The method according to claim 1, characterized in that a turnover rate value is not smaller than 2.

9. The method according to claim 1, characterized in that frying ingredients have a frying oil absorption rate not lower than 5%.

15 10. A fry cooking device, characterized by comprising one or more frying oil vessels satisfying the relationship of $HB/SB^{1/2} = 0.8$ to 4.0, where SB denotes the area of the open portion corresponding to the frying oil surface, and HB denotes the depth from 20 the open portion to the bottom.

11. The fry cooking device according to claim 10, characterized by further comprising a fluororesin coating layer in an upper portion on the inner surface of the frying oil vessel.

25 12. The fry cooking device according to claim 10, characterized in that a frying oil supply mechanism for supplying a frying oil is mounted on the frying oil

vessel.

13. The fry cooking device according to claim 10,
characterized in that a heater unit for heating the
frying oil is arranged on the outside of the frying oil
5 vessel.

14. The fry cooking device according to claim 10,
characterized by comprising a lid for opening and
closing the frying oil vessel.

15. The fry cooking device according to claim 10,
10 characterized by comprising a lift mechanism of a
frying ingredient carrier introducing frying
ingredients into the frying oil, for putting the frying
ingredient carrier in and out of the frying oil vessel.

16. A method of preparing a fry cooked product,
15 characterized in that fry cooking is performed by using
a fry cooking device according to claim 10 such that a
loading rate of frying ingredients in a frying oil
layer is not lower than 12%.

17. A method of preparing a fry cooked product,
20 characterized in that fry cooking is performed by using
a fry cooking device according to claim 10 such that a
turnover rate of a frying oil in a frying oil layer is
not lower than 2%.

18. A method of preparing a fry cooked product,
25 characterized in that fry cooking is performed by using
a fry cooking device according to claim 10 such that a
turnover rate value is not smaller than 2.

19. The method according to claim 16, characterized in that the fry cooking is performed with the frying ingredients being disposed below the surface of the frying oil.

5 20. The method according to claim 17, characterized in that the fry cooking is performed with the frying ingredients being disposed below the surface of the frying oil.

10 21. The method according to claim 18, characterized in that the fry cooking is performed with the frying ingredients being disposed below the surface of the frying oil.

15 22. The method according to claim 16, characterized in that flat frying ingredients are subjected to the fry cooking with the frying ingredients being disposed on a carrier such that the large flat surface of the frying ingredients makes an angle of 45° to 135° with the surface of the frying oil.

20 23. The method according to claim 21, characterized in that flat frying ingredients are subjected to the fry cooking with the frying ingredients being disposed on a carrier such that the large flat surface of the frying ingredients makes an angle of 45° to 135° with the surface of the frying oil.

25 24. The method according to claim 17, characterized in that flat frying ingredients are subjected to the fry cooking with the frying ingredients being

arranged such that the large flat surface of the frying ingredients makes an angle of 45° to 135° with the surface of the frying oil.

25. The method according to claim 23, characterized in that flat frying ingredients are subjected to the fry cooking with the frying ingredients being disposed on a carrier such that the large flat surface of the frying ingredients makes an angle of 45° to 135° with the surface of the frying oil.

10 26. The method according to claim 18, characterized in that flat frying ingredients are subjected to the fry cooking with the frying ingredients being arranged such that the large flat surface of the frying ingredients makes an angle of 45° to 135° with the 15 surface of the frying oil.

20 27. The method according to claim 26, characterized in that flat frying ingredients are subjected to the fry cooking with the frying ingredients being disposed on a carrier such that the large flat surface of the frying ingredients makes an angle of 45° to 135° with the surface of the frying oil.

28. The method according to claim 16, characterized by using the frying ingredients having an oil absorption rate of at least 5%.

25 29. The method according to claim 17, characterized by using the frying ingredients having an oil absorption rate of at least 5%.

30. The method according to claim 18, characterized by using the frying ingredients having an oil absorption rate of at least 5%.

5 31. The method according to claim 16, characterized in that the fry cooking is performed by using a plurality of fry cooking devices according to claim 10.

32. The method according to claim 17, characterized in that the fry cooking is performed by using a plurality of fry cooking devices according to claim 10.

10 33. The method according to claim 18, characterized in that the fry cooking is performed by using a plurality of fry cooking devices according to claim 10.

15 34. A fry cooking device set, comprising a fry cooking device according to claim 10, and an ingredient carrier capable of holding flat frying ingredients such that the flat surface of the frying ingredients makes an angle of 45° to 135° with a horizontal plane.

20 35. A fry cooking device set, comprising a fry cooking device according to claim 10, and an ingredient carrier provided with a plurality of racks on which the frying ingredients are disposed.

36. The method according to claim 1, wherein the volume ratio of the frying oil used for the fry cooking to the frying ingredients is not larger than 7.4.

25 37. The method according to claim 1, wherein the peeling rate of the fry coating of the fry cooked product is not higher than 1.0%.

38. The method according to claim 1, wherein the frying oil absorption index of the fry cooked product is not larger than 0.85.

5 39. The method according to claim 1, wherein the generation of a polar compound is suppressed to 10% by mass or less.

40. The method according to claim 1, wherein an amount of the frying oil used is suppressed to 70% or less of that for the standard conventional method.

10 41. The method according to claim 1, wherein an index of suppressing the generation amount of frying refuses is suppressed to 0.8 or less.

15 42. The method according to claim 1, wherein the generation of the deteriorated odor is suppressed to 0.9 or less of that for the standard conventional method.

43. The method according to claim 1, wherein an index of suppressing the odor generation amount is suppressed to 0.8 or less.

20 44. A fry cooking apparatus, comprising a fry cooking device according to claim 10 and an exhaust system including an exhaust hood arranged above the fry cooking device in a region where the exhaust hood is capable of covering at least a part of an upper open 25 surface of a frying oil vessel included in the fry cooking device.

45. The fry cooking apparatus according to

claim 44, wherein the exhaust system comprises a deodorizing member.

46. A method of preparing a fry cooked product, characterized in that fry cooking is performed by using 5 a fry cooking apparatus according to claim 44.

47. A fry cooking system, characterized by comprising a fry cooking device, a first carrier for disposing thereon frying ingredients before fry cooking, a second carrier for disposing thereon frying 10 ingredients during fry cooking operation for subjecting the frying ingredients to fry cooking within a frying oil layer, a third carrier for disposing thereon fry cooked product for removing the excess frying oil from the fry cooked product, and an optional fourth carrier for disposing thereon fry cooked product for display purpose, wherein the fry cooking device is comprised of 15 a fry cooking device according to claim 10, and the first to fourth carriers is constituted by a single carrier.

48. The fry cooking system according to claim 47, wherein the fourth carrier is housed in a display case provided with a warmer. 20

49. A fry cooked product prepared by a method according to claim 1.

50. The fry cooked product according to claim 49, wherein a peeling rate of fry coating is not higher 25 than 1.0%.

51. The fry cooked product according to claim 49,
wherein a frying oil absorption index is not higher
than 0.85.